3 Musketeers

Make-ahead · Serves a crowd · Makes 27 bars

Ken's note: TBD

Whipped chocolate nougat, coated in chocolate.

27 bars · 9 x 9 pan · original chocolate: Milk · About 3 hours.

Ingredients

Chocolate Nougat

- 2 large egg whites, room temperature
- 1/8 tsp cream of tartar
- 2 cups (400 g) granulated sugar
- 1/2 cup (160 g) light corn syrup
- 1/4 cup (60 ml) water
- 1/2 tsp salt
- 1 1/2 tsp vanilla extract

Chocolate

- 4 oz semisweet or dark chocolate, melted, cooled to about 95°F
- 2 Tbsp Dutch-process cocoa, sifted

Coating

- 1.5–2 lb chocolate, tempered

Method

1. Line a 9 x 9 pan with a parchment sling and lightly spray it.
2. Whisk the egg whites and cream of tartar on medium-low.
3. Cook the sugar, corn syrup, water, and salt without stirring to 250°F.
4. Bring the whites to soft peaks, then stream in the syrup with the mixer on medium-high. Whip 6–8 minutes, until thick, glossy, and just warm.
5. On low speed, add the vanilla and cocoa.
6. Fold in the melted chocolate by hand in two additions, only until uniform; don't beat it.
7. Spread the nougat in the pan and smooth the top; it should be about 3/4 to 1 in thick. Let it set 30 minutes, then freeze 1–2 hours.
8. Lift out and cut with a hot, dry knife into 27 bars about 3 x 1 in: three columns by nine rows.
9. Refrigerate 20 minutes, then dip and set (see Tempering and Dipping).